

METRIC

A-A-20317A

May 4, 2001

SUPERSEDING

A-A-20317

June 24, 1999

COMMERCIAL ITEM DESCRIPTION

FLAVORED APPLESAUCE BLENDS

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description.

1. SCOPE. This Commercial Item Description (CID) covers processed flavored applesauce blends, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), flavor(s), and container size(s) required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The flavored applesauce blends shall conform to the following list as specified in the solicitation, contract, or purchase order.

Types, flavors, and container sizes.

Type I - Smooth

Type II - Chunky

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- Flavor A** - Applesauce with apricots
 - Flavor B** - Applesauce with bananas
 - Flavor C** - Applesauce with blackberries and boysenberries
 - Flavor D** - Applesauce with blueberry
 - Flavor E** - Applesauce with cherry
 - Flavor F** - Applesauce with cranberry
 - Flavor G** - Applesauce with fruit punch
 - Flavor H** - Applesauce with mango
 - Flavor I** - Applesauce with mango and peach
 - Flavor J** - Applesauce with mixed berries
 - Flavor K** - Applesauce with orange mango
 - Flavor L** - Applesauce with peach
 - Flavor M** - Applesauce with pear
 - Flavor N** - Applesauce with prune
 - Flavor O** - Applesauce with raspberry (blue colored)
 - Flavor P** - Applesauce with red raspberry
 - Flavor Q** - Applesauce with strawberry
 - Flavor R** - Applesauce with tropical blend (pineapple juice, passion fruit juice, and pineapple)
 - Flavor S** - Applesauce with watermelon
 - Flavor T** - Applesauce with strawberry and banana
 - Flavor U** - Applesauce with tangerine and mango
 - Flavor V** - Other
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- Container size 1** - 113 grams (4 ounce) plastic cups
 - Container size 2** - 680 grams (24 ounce) glass jar
 - Container size 3** - 709 grams (25 ounce) glass or plastic containers
 - Container size 4** - 1.361 kg (48 ounces) glass or plastic bottle
 - Container size 5** - 3.062 kg (108 ounces) No. 10 can
 - Container size 6** - Other

4. MANUFACTURER’S/DISTRIBUTOR’S NOTES. Manufacturer’s/distributor’s products *shall meet* the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer’s/distributor’s product assurance (Sec. 7).

- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The flavored applesauce blends shall be processed in accordance with good manufacturing practice (21 CFR Part 110) and be commercially sterile ready-to-use.

5.1.1 Ingredients. The flavored applesauce blends shall be prepared by using a minimum of 95 percent applesauce by blending apples conforming to the characteristics of the fruit of *Malus domestica Borkhausen* that are properly matured, sound, fresh, and clean; and five percent combination of fruit, and/or fruit concentrates, fruit juices, fruit purees, and/or natural fruit flavors. The flavored applesauce blends may contain but not limited to: water, high fructose corn syrup, corn syrup, sugar, FD&C certified colors, natural fruit flavors, ascorbic acid, juice, and juice concentrates appropriate for the type of flavored applesauce blend.

5.1.2 Ascorbic acid. Ascorbic acid shall be of Food Chemicals Codex purity.

5.2 Finished product.

5.2.1 Flavor and odor. The flavored applesauce blends shall be free of burnt, scorched, stale, sour, rancid, and musty flavors and odors.

5.2.2 Color. The applesauce blends shall be bright and distinct. There shall be no discoloration due to oxidation or scorching.

5.2.3 Consistency. The smooth flavored applesauce blends shall meet the requirements of U.S. Grade A for regular (or comminuted) applesauce for consistency in accordance with U.S. Grade Standards for Grades of Canned Applesauce. The chunky flavored applesauce blends shall meet the requirements for U.S. Grade A for chunk or chunky applesauce for consistency in accordance with U.S. Grade Standards for Grades of Canned Applesauce.

5.2.4 Defects. The smooth flavored applesauce blends shall meet the requirements of U.S. Grade A for absence of defects in accordance with U.S. Grade Standards for regular (or comminuted) applesauce for Grades of Canned Applesauce. The chunky flavored applesauce blends shall meet the requirements of U.S. Grade B for absence of defects in accordance with U.S. Grade Standards for chunk or chunky applesauce for Grades of Canned Applesauce.

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5.2.5 Foreign material. All ingredients shall be clean, sound, wholesome, and free from rodent or insect infestation.

5.2.6 Age requirement. The flavored applesauce blends shall be not more than 90 days old prior to delivery.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract or purchase order, the analytical requirements for all flavored applesauce blends shall be as follows:

Soluble solids	18.0° to 24.0° brix
pH	3.0 - 4.2
Acidity (malic acid for apples)	0.25-0.50 grams/100grams

6.1.1 Ascorbic Acid. The flavored applesauce blends shall be fortified with ascorbic acid (Vitamin C) in a quantity such that the total Vitamin C in each 113 g (4 ounces) by weight in the finished food amounts to 60 mg.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures and testing performed using USDA flow sheets.

6.3 Preparation of sample. The sample shall be prepared in accordance with the Official Methods of Analysis of the AOAC International Method 920.149.

6.4 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below:

<u>Test</u>	<u>Method</u>
Soluble solids	932.12
pH	981.12
Ascorbic acid	Indophenol Photometric Method (Association of Vitamin Chemists, Incorporated [Loeffler Ponting Modification] Methods of Vitamin Assay - 3rd Edition) or 967.21
Acidity (malic acid)	942.15

6.5 Test results. The test results for soluble solids shall be reported to the nearest 0.1 degree brix. The test results for pH shall be reported to the nearest 0.1 value. The test results for ascorbic acid shall be reported to the nearest 0.01mg/g. The test results for acidity shall be reported as 0.01 grams per 100 grams. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the flavored applesauce blends provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same prepared flavored applesauce blends offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered flavored applesauce blends shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of applesauce blends within the commercial marketplace. Delivered flavored applesauce blends shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 Manufacturer’s quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

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9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished flavored applesauce blends distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of flavored applesauce blends in accordance with PPB procedures which include selecting random samples of the packaged flavored applesauce blends, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the flavored applesauce blends for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged flavored applesauce blends, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.4). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: james.rodeheaver@usda.gov.**

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.**

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental document is as follows :

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077 or on the Internet at: www.aoac.org.**

Copies of the Food Chemicals Codex may be obtained from: **National Academy Press, 2101 Constitution Avenue, NW, Lockbox 285, Washington, DC 20055, telephone (202) 334-3313, Fax (202) 334-2451, via E-mail: zjones@nas.edu or on the Internet at: www.nap.edu.**

Copies of the Methods of Vitamin Assay may be obtained from: **Association of Vitamin Chemists, Incorporated, 1 Kraft Ct. Glenview, IL 60025, telephone (847) 998-2000.**

12.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P. O. Box 371954, Pittsburgh, PA 15250-7954. Credit Card (MasterCard or VISA)**

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purchases may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: www.nara.gov/fedreg.

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Military Coordinating Activity:

DLA - SS

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

Custodians

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

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